



Ridge Holiday Feast

Roasted Pork Tenderloin - Blue Cheese Potato Purée, Orange Zest & Pomegranate

Pair with 2011 Geyserville

INGREDIENTS

2 - pork tenderloins, trimmed of all sinew
8 cloves - fresh garlic
1 tbsp - grain mustard
4 - large Yukon gold potatoes, peeled & quartered
1 stick - unsalted butter
1 pint - of heavy cream
2 c - crumbled blue cheese
kosher salt
white pepper
fresh cracked black pepper
½ c - minced green onions
2 ea - oranges, zested
1 c - pomegranate seeds
aged balsamic vinegar
olive oil
extra virgin olive oil

Serves 4

INSTRUCTIONS

1. Pre-heat oven to 375° F
2. Smash two cloves of garlic, and mix with 1/4 cup balsamic vinegar, grain mustard and olive oil. Season liberally with fresh cracked black pepper and salt. Let pork marinate in this mixture while preparing the potatoes.
3. Place a large saute pan on medium low heat for the pork.
4. Place potatoes and remaining garlic in a pot, and add cold water just to cover. Season the water with 1 Tbsp salt, and put over high heat. When potatoes reach a boil, reduce heat to medium and simmer for approximately 20 minutes or until potatoes are easily pierced through with a knife.
5. Drain potatoes and mash with a potato smasher, adding the butter, cream and blue cheese in 1/3 increments. Once the potatoes have all of the cream, butter and blue cheese, they should be smooth and creamy, with small lumps. Fold in the green onions and season with salt and white pepper to taste. Keep warm.
6. Turn the large saute pan up to high heat, add 2 Tbsp canola oil. Just as oil starts to smoke, carefully place the pork in pan. Let the pork sit, undisturbed for one minute on each side (this will create nice caramelization).
7. Transfer pork to a baking tray, and roast in the oven for 10 minutes or until it reaches an internal temperature of 145° F. Let rest for ten minutes, then slice into 1/2 inch thick slices, cutting across the "grain" of the meat.
8. Spoon the potato puree on a serving platter, top with sliced pork. Sprinkle pomegranate seeds and orange zest over the pork, and drizzle a little balsamic vinegar and extra virgin olive oil over as well.